

# IN-ROOM COCKTAILS

AVAILABLE FROM 11:00-00:00 DAILY

## CLASSICS FROM



<b>Purple Pineapple</b> <i>fresh juiced sriracha pineapple with a homemade-beetroot shrub, plantation dark rum with fresh lime juice</i>	<b>320</b>	<b>Jungle Bird</b> <i>dark rum, pineapple, lime and bitter</i>	<b>330</b>
<b>Passion of the Fruit</b> <i>vodka based with a homemade passion fruit oleo saccharum, italian bitter and just a touch of ginger</i>	<b>280</b>	<b>Siesta</b> <i>tequila, bitter, lime and grapefruit</i>	<b>340</b>
		<b>Singapore Sling</b> <i>gin, pineapple, lime, curacao, angostura, benedictine and cherry heering</i>	<b>300</b>

## FAVOURITES FROM CRAFT

### Martini

<b>Irish Coffee</b> <i>irish whiskey, demerara, coffee and slightly whipped cream</i>	<b>220</b>	<b>Coffee Flower High Ball</b> <i>cold brew with averna amaro, st. germain &amp; tonic</i>	<b>360</b>
<b>Ristretto Martini</b> <i>house made amaro ristretto liqueur with vodka and fresh brewed ristretto</i>	<b>330</b>	<b>N.Y. Sour</b> <i>bourbon, lemon, egg white and a float of chianti</i>	<b>350</b>
		<b>Floradora</b> <i>gin, lime, raspberry and ginger ale</i>	<b>320</b>

## STANDARDS FROM



<b>Paloma</b> <i>arquitecto tequila, agave, lime, grapefruit, soda</i>	<b>380</b>	<b>French 75</b> <i>widges gin, sugar, lemon, billecourt-salmon brut champagne</i>	<b>350</b>
<b>Naked and Famous</b> <i>alipus san luis mezcal, chartreuse yellow, aperol, lime</i>	<b>380</b>	<b>Corpse Old Tom</b> <i>hayman's tom gin, cocchi americano aperitif, st georges absinthe, pierre ferrand dry curacao, lime</i>	<b>440</b>
<b>Vieux carre</b> <i>pierre ferrand 1840 cognac, rittenhouse rye whiskey, antica formula rosso vermouth, d.o.m benedictine, angostura bitter, peychaud's bitter</i>	<b>540</b>		